

Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making and to suggest methods for discussion. Address letters to The Cheese-Makers' Department.

Dairy Conditions in Australasia*

J. A. Ruddick, Dairy Commissioner, Ottawa

The slow growth of population in Australasia has a very important bearing on the export of dairy products from these countries. Agricultural production is increasing more rapidly than home consumption, so that a large proportion of the increase is available for export. This is a very important point in connection with the probable export from any country. We have seen the effect of a large increase in population on the export trade of Canada during recent years. In our case, it has been the more marked, as a large proportion of the new population is engaged in a branch of agriculture which does not include dairying.

The mild winters of New Zealand are in one sense favorable to milk production. There is a very short period during the year when the cattle do not get sufficient nourishment from pasture alone. There is this to be said, however, that as the cows do fairly well in favorable seasons, the farmers take the chances of carrying them through every year without making provision for the months when the pastures are sometimes very bare and the weather inclement. When a

*Extract from an address before the E.O.D.A. Convention at Campbellford.

bad season occurs the cattle suffer very much. It is reported that during the past winter a large number of cows have starved to death in New Zealand.

AUSTRALIAN CONDITIONS
Winters in Australia are milder and drier. The thing most dreaded by



The Reward of Skill and Care

The largest winner in the dairy exhibit at Ingersoll last October was D. Menzies, Molesworth, Ont., who won for the year both the cheese buyers' challenge cup and the Imperial bank cup. These trophies must be captured three times or twice in succession before they become the property of the owner. Mr. Menzies and his trophies may be seen in the illustration herewith.

Australians is the occurrence of droughts, which have sometimes lasted for several years, with most disastrous results. It is claimed, however, that with the application of dry farming methods and the securing of

artesian water, future droughts will not prove as serious as they have in the past.

The Patrons' Interest

R. W. Ward, Peterboro Co., Ont.
The question has been asked me, "Who should be paid for these curing rooms?" I believe that the producer should. The benefit that the cheese-maker gets from a cool curing room is largely in satisfaction, but the producer gets it in good cold cash. The saving in shrinkage and the better quality largely result to the producer's interest.

It makes little difference to the cheese-makers' finances whether or not the reputation of our cheese in the Old Country is guarded. It makes less difference to the buyer. It is the dairy farmer who owns the dairy industry. It is up to them to build up their reputation, and they will never do it by shipping green cheese. As long as we have poor cold curing rooms there will be a strong tendency to ship out the cheese before it has a chance to spoil. The necessity for these curing rooms should be the greatest lesson of the season of 1911.

Our Cheese in Great Britain

As a result of observations made during his trip to Great Britain last summer, Chief Instructor Publow, at the annual convention of the Eastern Ontario Dairymen's Association, held at Campbellford, stated that he had concluded that the line of instruction followed in Eastern Ontario is on the right basis. We can have no continue endeavoring to make the quality of our average cheese approximate more closely to the quality of the best.

He had gathered a great deal of information of a technical character. This he intends to impart to the dairy instructors as well as to the cheese and butter makers who attend the dairy school at Kingston this winter. In addition, he intended to have the instructors call meetings of the makers in their districts. He proposed attending these meetings and thus imparting and the same information to the makers who do not attend the dairy school.

IMPROVE THE RAW PRODUCT

The next great improvement must be made in conditions on the farm. Because of the careless methods of some patrons in the handling of their milk, it was costing the patrons in their factories as much as a cent a pound more for the manufacture of their cheese through the extra amount of milk required to make a pound of cheese. There are still sections in which the patrons oppose efforts at improvement. The instructors have gone to the farms of patrons and had them move their milk stands to more sanitary locations, but have barely left the farms before the patrons have moved their stands back into the old locations, and other farmers in the section have laughed and approved of it when they heard about it. The only way to reach such patrons was to prosecute them, and this is apt to be done in future cases of the kind.

ABOUT REJECTED MILK

Trouble was still being experienced, Mr. Publow said, through milk rejected at one factory being accepted by a neighboring factory. This led some of the directors to ask if the certificates of makers who accept inferior milk that has been rejected at neighboring factories could not be cancelled.

Mr. Sanderson told of a case where a maker, who had accepted such milk, and his patrons as well, were somewhat alarmed when it was reported that he might lose his certificate on account of his action. Mr. Publow did not care to advise such action, but he felt that affairs were moving in that direction.

Temperature of Milk Determined

The principal resolution passed at the W.O.D.A. Convention at Ingersoll dealt with the care of milk. The resolution was introduced by Chief Instructor Frank Hens. In the preamble it was set out that a considerable portion of the milk delivered to cheese factories during the winter is over-ripe, caused by insufficient cooling immediately after milking, and that it has been well established that such milk will not make the greatest possible quantity nor the finest quality of cheese. For this reason it was moved and carried, that:

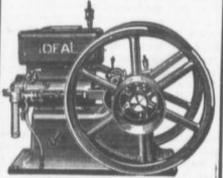
"Whereas, in the opinion of this meeting some definite temperature should be established for milk sent to cheese factories;

"Be it Resolved, That the night's milk for dairy delivery be cooled immediately after milking, to a temperature of 65 degrees or under, and that the temperature of this milk should not be higher than 70 degrees when delivered at the factory. If for any reason it is found necessary to mix the night's and morning's milk, the night's milk under these conditions should be cooled to a temperature of 60 degrees Fahr. or under, immediately after milking, and milk so mixed should be delivered at the factory at a temperature not higher than 75 degrees F. To keep milk over Sunday for Monday morning delivery, it is recommended that the milk be cooled immediately after mixing, to a temperature of 60 degrees or under, and held at this temperature at the factory."

This resolution, which was carried unanimously, will be read at as many annual meetings of factories as possible.

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